

Town of Holbrook
Board of Health
50 North Franklin Street
Holbrook, Massachusetts 02343

Tel: 781-767-3030
Fax: 781-767-9562

TEMPORARY FOOD ESTABLISHMENT APPLICATION

Name of Applicant _____ Date of Event _____

Place Where the Event is Being Held _____

Business/Organization Holding the Event _____

Name & Address of Caterer _____

Person in Charge with Food Service Management _____

SERV Safe Food Manager Certification Y/N _____

Allergen Awareness Training Y/N _____

Contact Information for Person in Charge of Event

Name _____ Phone Number _____

Address _____

Email _____

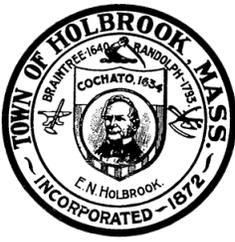
Preparation Onsite Y/N _____ If Yes, describe facilities and equipment _____

Type of Tableware: Paper or Disposable Products _____ Reusable _____

Describe Ware washing Facilities for Utensils and Equipment _____

Describe Means for Storage and Disposal of Trash and Rubbish _____

Means of Keeping Foods 41° and below OR 135° and above _____



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I, the undersigned, as organizer or person in charge, understand the following:

1. I will be responsible for monitoring safe food handling practices, and initiating corrective actions to ensure compliance with the FDA Food Code and 105 CMR 590.00,
2. Only those foods requiring limited preparation, such as hamburgers and or frankfurter that require only limited seasoning and cooking, shall be prepared or served unless prepared by a caterer fully complying with 105 CMR 590.00
3. All food must be from an approved source
4. All time and temperature control for safety foods must be cooked to proper internal temperatures
5. All time and temperature control for safety must be held at 41° and below or 135° and above.
6. All servers and food preparers must not work is sick
7. Servers and food prepare must wear gloves and hats
8. Servers and food preparers must wash hands frequently and wash again when changing tasks
9. Bathrooms/ hand sinks must be available with hot water 100°, soap and individual paper towels and or air dryer. Handwashing signs are required.
10. All utensils used must be clean and sanitized before and after use
11. All ice provided must be from an approved source
12. Food coolers must maintain proper temperatures. Thermometers are required. Food must not directly touch ice
13. Foods, if open and not used, shall be discarded after the event

By signing, I understand to the above and agree,
